2015

KITCHEN COLLECTION

AEG

Whether you're cooking an old favourite or exploring new territory, what matters most is achieving precisely the tastes and textures you want. Which is why the new AEG range of built-in appliances are all designed to help you create exactly the flavours you're aiming for. Our advanced technology and intuitive features give you the control and flexibility to serve up perfect meals, every time.

KITCHEN COLLECTION 2015

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5 YEAR WARRANTY
AEG GARANTIE

OVER 125 YEARS OF EXCELLENCE

Looking back, we've often been first. It's a continuous process, drawing on our rich heritage to inspire each new innovation. We were also the first to realise that true excellence comes from having design at our very core, guiding not just the look of the products, but everything – from function and new ideas for products to the factories that build them.

One of AEG's first lamp designs.

Right
Emil Rathenau, who started it all in 1883.

1883 → 1907

It all began with light.
The foundations of the company were laid in 1883, when Emil Rathenau acquired the licence for Edison's lamp in Germany. The company was soon making motors and generators, and inventing new ways to use this magical new power. The electric hair dryer in 1900, for example.

Early AEG logo, designed by Peter Behrens (left) who made AEG 'Perfekt in Form und Funktion.'

1908 → 1949

We've never been frightened of leading the way. The Vampyr vacuum cleaner was a futuristic vision when it was first launched in the 1920's. Other AEG innovations we'd now take for granted include the temperature-controlled electric iron, and the compressor-driven fridge. Can you imagine life without them?

AEG were the first to recognise the power of design itself, and employ an industrial designer, the luminary Peter Behrens. He believed that a technical challenge was not met until the solution had satisfied 'man's aesthetic sense'. Trained as an architect, Behrens brought a visionary design philosophy to AEG, believing that 'Design is not about decorating functional forms – it is about creating forms that accord with the character of the object, and that show new technologies to advantage.' Over the years since, that principle has led us to a steady stream of remarkable achievements.

1950 → 2009

At AEG, our ambition has always been not just to make better products, but to imagine and create a more perfect way of living. In the fruitful years of the 1950's and 1960's, for instance, it's evident in both the innovations themselves and the advertising material that promoted them, as product after product promised innovative technology for home solutions.

2010 → Today

Today, AEG continues to stretch the vision of what is possible, by bringing together superior technology and inspired design. Our latest collection represents the latest embodiment of our principles. Seamlessly integrated with the way we live today, it advances kitchen equipment further towards being Perfekt in Form und Funktion.

"We've developed a strong design signature, with horizontal and vertical lines connecting and aligning across the range, whichever pieces you choose. We have also worked hard to create a very purist interface, one that feels beautifully simple to use."

Hans Strohmeier
Design Director
AEG

AEG/Mark Best

AEG ambassador, Mark Best, started his career as a chef accidentally and ended up becoming an unquestionable symbol of Australian cuisine.

Taking culinary inspiration from all over the globe, Mark's food is inventive, spirited, adaptive and progressive; not bound by the "shackles of culinary history".

Mark started his working life as an electrician in the gold mines of Western Australia before beginning his culinary career at the age of 25 when he commenced an apprenticeship at the Macleay Street Bistro, Potts Point, in 1990. Five years later, Mark was quickly recognised as one of Australia's leading talents winning the Josephine Pignolet Award for Best Up and Coming Chef in NSW.

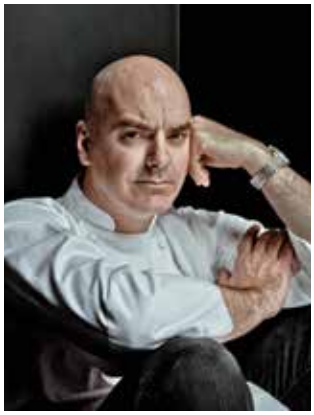
In 1995, Mark opened his own restaurant, Peninsula Bistro, in Sydney's Balmain, which, not long after opening its doors, developed a cult following and rave critical acclaim. During this time he decided to expand his experience and tapped into international adventures including working at 'L'Arpége' in Paris under Pascal Barbot, Alain Passard's three Michelin Star Gastro Temple in 1998 and later at Raymond Blanc's, 'Le Manoir Aux Quatre Saisons' in Great Milton, UK.

Mark's time overseas fuelled his desire to start another restaurant in his home town of Sydney. In 1999, Marque restaurant opened.

Mark has won Chef of the Year in the annual Sydney Morning Herald Good Food Guide. He has also been awarded Restaurant of the Year by Australian Gourmet Traveller, Sydney Morning Herald and Time Out Magazine.

Marque also featured in the San Pellegrino & Restaurant Magazine's Worlds 50 Best for three years running, commencing with the 2010 "Break through award".

Mark also owns award-winning contemporary bistros, Pei Modern, Melbourne and Sydney.



MARQUE
RESTAURANT

Above: Mark Best's home kitchen

Sponsorship
The Agrarian Kitchen

Deep within Tasmania's Derwent Valley you'll discover a farm-based cooking school like no other. Using organic principles, the Agrarian Kitchen guided by Rodney Dunn, grows its own heirloom varieties of fruit, vegetables and rare breed animals, and sources ingredients from local farmers, fishermen, gardeners and artisanal producers. And Rodney's choice of appliance? AEG – naturally.

For the perfect hands-on gourmet getaway and to use AEG appliances, find inspiration at theagrariankitchen.com

COOKING

To achieve outstanding results, you don't just need a passion for perfection, but highly advanced technology too. Discover for yourself how our oven and cooktop open up all kinds of taste possibilities.

As you challenge yourself and hone your cooking skills, your oven must be infinitely adaptable, capable of accurate adjustment, yet also amazingly durable. The starting point for our design brief is the use of high grade materials. You won't always see them, but you'll know they're there.
In the feeling of strength and balance, and the quiet, understated way an AEG oven does its work, year after year.
It's that high quality frame that enables our ovens to introduce outstanding technical features. Visually, our built-in range of ovens from our collection has a sophisticated control panel within vertical lines, held by flowing horizontal lines.

In 1907, AEG employed architect Peter Behrens as the world's first industrial designer. His 'Art in Technology' formed the basis for 'Perfekt in Form und Funktion', and legendary names such as Mies van der Rohe and Le Corbusier were all employed in his office. Today, we are proud to continue that great tradition in our collection, using the language of design to make technically advanced appliances intuitive and a sheer pleasure to use.

AEG
44min
COMPETENCE

MaxiKlasse™

More room for perfect results
The AEG MaxiKlasse™ ovens have extra large capacity – our largest standard single ovens, have up to 9 shelf positions. With 74L gross, 68L nett capacity MaxiKlasse™ ovens provide up to 30% more internal space than our previous models, but within the same external dimensions. They also come complete with the MaxiTray™ – our largest fitted oven tray available. In real terms, that means 20% more cookies from a single bake.
(Selected models only)

ThermiC°air™ cooking
The ThermiC°air™ cooking technology in our MaxiKlasse™ oven range ensures precise heat circulation and exact temperature control. The result is perfect cooking throughout the oven, on any shelf, in any position.

PerfektEntry for total flexibility
The majority of our MaxiKlasse™ ovens feature the specially designed OptiFlex™ telescopic runners which fully extend allowing safe and convenient access to the entire oven tray.

IsoFront™ door
Multi-layered glass panes with reflective coating keep the heat in the oven while the outside of the door remains cooler to touch.

SoftMotion™
Selected models within the range feature our newly designed oven door which will close itself softly and quietly, when it reaches a certain angle – in a smooth, elegant movement.

Core temperature sensor
Selected MaxiKlasse™ ovens feature the core temperature sensor, an additional tool to help you reach perfection by measuring the precise cooking temperature deep inside the food. This takes the guesswork out of cooking and ensures your food is not under or over cooked.

MaxiView™ and FloodLight™
The inclined FloodLight™ is specially positioned at the front of the oven and angled directly onto your food. Combined with our MaxiView™ window enabling you to see at a glance and check the progress of your dish.

AntiStick oven shelves
Our MaxiKlasse™ ovens come with AntiStick oven shelves which have a special coating to stop grease from baking on and sticking, making them easier to clean.
(Selected models only)

Energy efficiency
Our ovens are extremely efficient and have the European A Class* energy rating.

Anti-fingerprint stainless steel
Our MaxiKlasse™ ovens have an anti-fingerprint coating taking the elegance and lustre of stainless steel one stage further, protecting against unsightly fingerprints and ensuring your oven looks effortlessly clean.

*EN50304

Control panels

ExSight™
The large TFT touchscreen ExSight™ display with unique VarioGuide gives you intuitive access to an extensive range of dishes. The oven automatically recommends the ideal temperature, humidity and cooking time, which you can further adjust as desired.

NaviSight™
The clean design of the NaviSight™ control panel includes an LCD navigation menu that displays full text as well as single navigation control. It gives you complete control of the entire cooking process so you can accurately determine each setting at a moment's glance. You also have quick convenient access to pre-programmed recipes as well as your own favourites.

ProSight™
Sleek and easy to use, the ProSight™ control panel has a LCD display and touch-on glass controls.

OptiSight™
The OptiSight™ control panel has been designed with stylish LCD display and retractable controls for a flush finish.

UniSight™
Retractable rotary controls provide a flush finish for easy cleaning, with a clear LCD display.

Taking steam oven technology to the next level

Introducing the new ProCombiPlus™ steam oven, bringing the professional cooking experience to your home. The SousVide cooking functionality brings the precisely controlled and gentle steam technique to your food, for locked in flavour and perfect control.

SousVide in just four steps

Food cooked using the vacuum-sealed, lower temperature SousVide technique is tastier and healthier. You can cook with absolute purity, sealing in all the aromas, taste and nutrients within the vacuum, then applying gentle steam heat to cook delicious dishes.

Vacuum Sealer
The PrecisionVac™ SousVide vacuum sealer drawer is can be perfectly integrated below the oven, offering you the ultimate SousVide cooking system.

Step 01

Clean, chop and season.

Step 02

Seal all the flavours in the PrecisionVac™ SousVide vacuum sealer drawer.

Step 03

Place in the oven and select the SousVide function.

Step 04

Plate and Present
Exceptional fusion of flavours is served.

ProCombiPlus™

Now you can be sure of exactly the right amount of steam to create delicious results every time – effortlessly. The ProCombiPlus™ steam oven features our advanced humidity sensor to ensure the ideal taste, texture and colour when roasting meat, steaming vegetables, baking soufflés or making delicious SousVide dishes.

Humidity sensor

The advanced Humidity sensor ensures precisely the right amount of steam is used for every dish. It automatically adjusts temperature and moisture level to match the type of food you're cooking for the very best taste and texture.

VarioGuide

The unique VarioGuide gives you intuitive access to an extensive range of dishes, where the oven automatically recommends the ideal temperature, humidity and cooking time, which you can further adjust as desired.

Removable water drawer

You can easily remove the steam oven's water drawer with a simple movement, refill it at the tap, and slide it back into the slot to perfectly reintegrate it into the sleek surface of the oven.

ProCombiPlus™ steam oven

BS836680AM

60cm ProCombiPlus™ steam oven
with ExSight™ control

- 73L nett capacity, 77L gross
- 25 oven functions plus 220 automatic programs
- VarioGuide with SousVide functions
- Humidity sensor
- Core temperature sensor
- Fully removable water drawer
- Steam cleaning functions
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- 2 stainless steel wire shelves
- Perforated steam tray
- Roasting pan
- Cake tray
- Patissoire
- Steam set
- OptiFlex™ telescopic runners (3 sets)

Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

ProCombiPlus™ steam oven

BS836480AM

60cm ProCombiPlus™ steam oven
with ProSight™ control

- 73L nett capacity, 77L gross
- 25 oven functions plus 220 automatic programs
- VarioGuide with SousVide functions
- Humidity sensor
- Core temperature sensor
- Fully removable water drawer
- Steam cleaning function
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- 2 stainless steel wire shelves
- Perforated steam tray
- Roasting pan
- Cake tray
- Patissoire
- Steam set
- OptiFlex™ telescopic runners (3 sets)

Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

PrecisionVac™ SousVide vacuum sealer drawer

VS92903M

PrecisionVac™ SousVide vacuum sealer drawer

60 CM

ANTI FINGER

- Vacuum chamber sealing system
- 3 functions including vacuum, sealing and air return
- Adjustable vacuum control (up to 99.9% vacuum)
- Adjustable sealing time (0-4 seconds)
- Default program of 99.9% vacuum and 2 seconds sealing time
- 5 programs for vacuum control
- Pair with any ProCombiPlus™ steam oven for SousVide cooking
- LED touch controls
- Preservation for extended food freshness
- Store and cook food in the supplied vacuum bags between 0°C and 120°C
- Anti-fingerprint stainless steel

Included accessories:
- Volume reducer
- 25 SousVide bags (20x30cm)
- 25 SousVide bags (20x35cm)
- Oil set

Product dimensions (HxWxD)
294 x 594 x 535 (mm)

Cut-out dimensions (HxWxD)
295 x 600 x 570 (mm)

ProCombi™

Take a tip from professional chefs and try cooking with steam and hot air together, for superior results all round – and in less time too. With the ProCombi™ steam oven, food is soft and tender on the inside, with a crisp golden finish on the outside.

Full steam
Uses pure 100% steam. Steam's gentle heat evenly penetrates food making for tasty, healthy dishes. Perfect for cooking fish, rice, vegetables and fruit.

Half steam + heat
Cooks using a combination of 50% steam and 50% hot air. Introducing a higher level of steam into your cooking helps conserve the texture and humidity of the food. Perfect for cooking soufflés and casseroles.

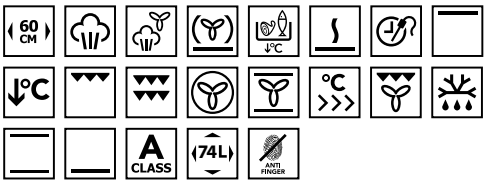
Quarter steam + heat
25% steam and 75% hot air are combined to create irresistible flavours. Food is golden brown on the outside and succulent on the inside. Perfect for cooking bread, poultry, gratins, lasagne and other pasta-baked dishes.

The complete professional cooking tool
This ProCombi™ steam oven not only steams and bakes but allows you to slow cook, bake and grill in the usual way.

ProCombi™ steam oven

BS9314001M

60cm ProCombi™ steam oven
with NaviSight™ control



- 68L nett capacity, 74L gross
- 24 oven functions plus automatic programs
- Core temperature sensor
- Steam cleaning function
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- 2 stainless steel wire shelves
- Perforated steam tray
- Roasting pan
- Cake tray
- Patissoire
- Steam set
- Sponge for cleaning
- Steam generator cover
- OptiFlex™ telescopic runners (3 sets)

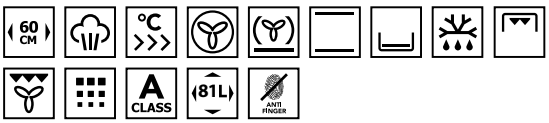
Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

ThermiC°Steam™ PyroLuxe™ oven

BP5014301M

60cm ThermiC°Steam™ PyroLuxe™
oven with OptiSight™ control



- 74L nett capacity, 81L gross
- 10 oven functions
- ThermiC°Steam™ steam assisted cooking function
- 2 PyroLuxe self-cleaning cycles
- Core temperature sensor
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- OptiFlex™ telescopic runners (1 set)

Product dimensions (HxWxD)
594 x 594 x 568 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

PyroLuxe™

The PyroLuxe™ function heats the oven up to 500°C. At this temperature, all food residue is turned to ash to be simply wiped out with a damp cloth.

Efficient energy consumption
Our PyroLuxe™ ovens are not only extremely efficient when cooking but also when self cleaning. Energy consumption is up to 20% lower than the requirements for European Energy efficiency A Class*.

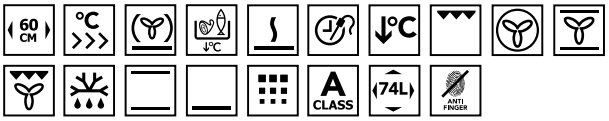
PyroLuxe™ cleaning cycles
Models within the range have up to 3 Pyrolytic cleaning cycles which vary in time depending on how dirty the oven is. Whether it is lightly or heavily soiled, these clever ovens will clean themselves to look as good as new – fully automatic self cleaning at the touch of a button.

*EN50304

PyroLuxe™ ovens

BY9314001M

60cm SMART PyroLuxe™ oven
with NaviSight™ control



- 68L nett capacity, 74L gross
- 20 oven functions plus automatic programs
- 5 SMART cooking functions
- 3 PyroLuxe™ self cleaning cycles
- Core temperature sensor
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- CleanAir catalyser
- Anti-fingerprint stainless steel

Included accessories:
- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

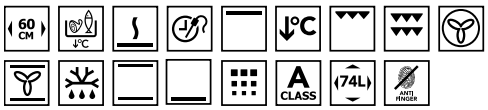
Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

PyroLuxe™ ovens

BP9314001M

60cm PyroLuxe™ oven with
NaviSight™ control



- 68L nett capacity, 74L gross
- 19 oven functions plus automatic programs
- 3 PyroLuxe™ self-cleaning cycles
- Core temperature sensor
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- CleanAir catalyser
- Anti-fingerprint stainless steel

Included accessories:
- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

BP5013001M

60cm PyroLuxe™ oven with OptiSight™ control

- 68L nett capacity, 74L gross
- 10 oven functions
- 2 PyroLuxe™ self-cleaning cycles
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- CleanAir catalyser
- Anti-fingerprint stainless steel

Included accessories:
- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

BP300300AM

60cm PyroLuxe™ oven with UniSight™ control

- 74L nett capacity, 78L gross
- 9 oven functions
- 2 PyroLuxe™ self-cleaning cycles
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray

Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

Multifunction ovens

BE5013001M

60cm multifunction oven
with OptiSight™ control

- 68L nett capacity, 74L gross
- 9 oven functions
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray
- OptiFlex™ telescopic runners (3 sets)

Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

BE4003001M

60cm multifunction oven
with OptiSight™ control

- 68L nett capacity, 74L gross
- 8 oven functions
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ triple glazed door
- Anti-fingerprint stainless steel

Included accessories:
- 2 wire shelves
- Wire shelf trivet
- Roasting pan
- Cake tray

Product dimensions (HxWxD)
594 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
600 x 600 x 580 (mm)

Double

Our AEG double oven offers an additional cooking compartment, giving you total flexibility in your kitchen. The oven can be installed in a column at eye-level for easy access. For even more flexibility you can combine our double oven in a column with our compact products.

Energy efficiency
Our double oven is extremely efficient and has the European Energy efficiency A Class* rating in both compartments.

CataLuxe™ cleaning
To help with oven cleaning, our double oven has the CataLuxe™ coating and liners. The CataLuxe™ coating absorbs the grease during cooking and when the oven is heated to 220°C, the grease residue is oxidised leaving the surface clean.

*EN50304

Double oven

DC7013101M

60cm double oven with ProSight™ control

Top oven

Bottom oven

- Top oven: 43L nett; bottom oven: 68L nett capacity
- 8 oven functions (top oven)
- 10 oven functions (bottom oven)
- MaxiView™ enlarged visibility
- IsoFront™ triple glazed door
- CataLuxe™ liners
- Removable easy clean racks
- Anti-fingerprint stainless steel

Included accessories:
- 3 wire racks
- Baking pan
- Grill rack
- OptiFlex™ telescopic runners (2 sets)

Product dimensions (HxWxD)
888 x 594 x 548 (mm)

Cut-out dimensions (HxWxD)
894 x 600 x 570 (mm)

Compact range

Our compact range offers powerful performance in a small design. Simply select the combination of appliances to best suit your needs and space, from combination steam or multifunction ovens, to combination and grill microwaves. Or how about a coffee machine? Warming and accessory drawers are also available.

Perfect customisation
You can achieve your ideal combination and perfect layout to suit your new kitchen. Arrange products however you like... a horizontal run, a vertical stack, or perhaps a group of four? With the AEG compact range, you can create your own perfect style.

Performance, concentrated
Our extended range of options mean you should never have to compromise on fitting in everything you need. Compact ovens have all the features of their full-sized counterparts, but concentrated into a smaller space.

Compact ovens

Why should space restrictions cramp your style? Our big range of compact appliances give you high-performance while letting you mix and match everything you want, the way you want. It all aligns beautifully with a single, stylish design.

Compact ovens
Whether you want to roast, bake, grill, microwave or cook with steam – choose from our wide range of compact ovens to suit every preference.

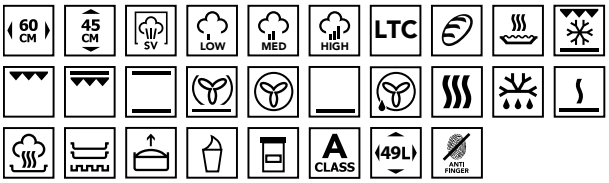
SousVide
The SousVide cooking system provides superior control of the cooking process, delivering optimal results by the combination of vacuum sealed food and steam oven technology.

Compact coffee machine
Always enjoy your coffee just the way you like it with a cappuccinatore jug for steaming and foaming milk, plus precise control over milk and coffee proportions.

ProCombiPlus™ steam oven

KS8454801M

45cm ProCombiPlus™ steam oven
with ProSight™ control



- 43L nett capacity, 49L gross
- 25 oven functions plus 220 automatic programs
- VarioGuide with SousVide functions
- Humidity sensor
- Core temperature sensor
- Fully removable water drawer
- Steam cleaning function
- SoftMotion™ door movement
- ThermiC°air™ technology
- MaxiView™ enlarged visibility
- FloodLight™ illumination system
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

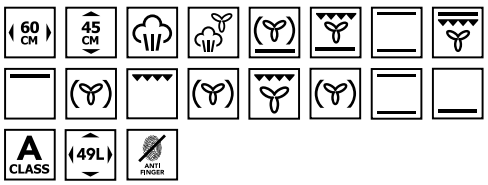
Included accessories:
- Stainless steel wire shelf
- Perforated steam tray
- Roasting pan
- Cake tray
- Patissoire
- Steam set

Product dimensions (HxWxD)
455 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
460 x 600 x 580 (mm)

Ovens

KS8404001M



45cm ProCombi™ steam oven with ProSight™ control

- 43L nett capacity, 49L gross
- 24 oven functions plus automatic programs
- Steam cleaning program
- Core temperature sensor
- SoftMotion™ door
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories
- Stainless steel wire shelf
- Perforated steam tray
- Dripping pan
- Sponge for cleaning
- Steam generator cover

Product dimensions (HxWxD)
455 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
460 x 600 x 580 (mm)

KP8404001M

45cm PyroLuxe™ oven with ProSight™ control

- 44L nett capacity, 49L gross
- 20 oven functions plus automatic programs
- 3 PyroLuxe™ self-cleaning cycles
- Core temperature sensor
- SoftMotion™ door movement
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories
- Stainless steel wire shelf
- Baking tray
- Dripping pan

Product dimensions (HxWxD)
455 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
460 x 600 x 580 (mm)

Combination microwaves

KM8403101M

45cm combination microwave with ProSight™ control

- 1000W microwave power
- Combination microwave and fan cooking
- Combination microwave and grill cooking
- Quick start function
- Automatic programs
- Autoweight cooking and defrosting programs
- Control lock
- IsoFront™ quadruple glazed door
- Anti-fingerprint stainless steel

Included accessories
- Baking tray
- Side racks
- Wire shelf

Product dimensions (HxWxD)
455 x 594 x 567 (mm)

Cut-out dimensions (HxWxD)
460 x 600 x 580 (mm)

MCD2664E-M

46cm duo microwave with grill and LCD display

- 900W microwave power
- Combination microwave and grill cooking
- Suitable for undercounter installation
- Quick start function
- Automatic programs
- Autoweight cooking and defrosting programs
- Control lock
- Anti-fingerprint stainless steel

Included accessories
- Glass turntable
- Wire rack
- Roasting dish

Product dimensions (HxWxD)
459 x 594 x 437 (mm)

Cut-out dimensions (HxWxD)
460 x 600 x 580 (mm)

Drawers

KD91403M

60 CM | 14 CM | ANTI FINGER

14cm stainless steel warming drawer

- 6 place setting
- Anti-fingerprint stainless steel
- Ideal for dough proving
- Plate warmer at 60°C
- Warms cups and glasses at 40°C
- Variable temperature control

Product dimensions (HxWxD)
139 x 594 x 535 (mm)

Cut-out dimensions (HxWxD)
140 x 600 x 580 (mm)

KD91402M

60 CM | 14 CM | ANTI FINGER

14cm stainless steel accessory drawer

- 6 place setting
- Anti-fingerprint stainless steel
- Push / pull opening mechanism
- Perfectly integrated storage

Product dimensions (HxWxD)
139 x 594 x 535 (mm)

Cut-out dimensions (HxWxD)
140 x 600 x 580 (mm)

Coffee machine

PE4571-M

60 CM | 45 CM | ANTI FINGER

45cm coffee machine with ProSight™ control

- Suitable for use with fresh coffee or pre-ground coffee
- Automatic programmed selection size
- Automatic milk frothing cappucinatore
- Sensor indicator for refilling water
- Sensor and LED indicator for water refilling and emptying coffee drawer
- Anti-fingerprint stainless steel

Included accessories
- 6 cup thermal jug
- Automatic cappucinatore

Product dimensions (HxWxD)
455 x 594 x 412 (mm)

Cut-out dimensions (HxWxD)
460 x 600 x 550 (mm)

AEG
AEG

Heat lamp

Introducing the AEG heat lamp. A special infrared heating system keeps cooked food at the optimal serving temperature, so you can always be confident in delivering the finest results.

WS1M

- Ceiling mounted
- Height adjustable with retractable cable
- 250W infrared warming lamp
- 65°C warming temperature
- Ideal for high ceiling kitchens
- Anti-fingerprint stainless steel

Cylinder (HxW)
250 x 260 (mm)

Minimum installation height
980 (mm)

Minimum distance from benchtop
400 (mm)

Cooktops

Induction, gas or electric?
Choosing a cooktop is very much a matter of personal preference, so our collection offers a wide range. Gas is instantly controllable, with fully automatic ignition, while electric-powered ceramic and induction cooktops use the latest digital technology to take heat control to a whole new level of sophistication.

Induction

Induction technology is the fastest, safest and most energy-efficient way to cook on a cooktop, heating the pan directly with no pre-heating required. Our induction cooktops look stunning too, with their sleek, smooth designs – perfect for the most beautiful kitchens.

OptiHeat™ control
By monitoring each heat zone as it cools, the OptiHeat™ control helps you make the most efficient use of residual heat. The OptiHeat™ control advises 3 levels of residual heat – whether the heat zone is still hot enough to cook with, hot enough to keep food warm, or simply hot to touch.

AutoMax™
The AutoMax™ function once selected, will bring the zone up to the highest power level then reduces to the pre-selected power level for the remainder of the cooking time.

Stop + Go
When ready to resume, touch the Stop + Go button again and all the zones return to their previous settings.

Öko timer
The Öko timer is an intelligent way for you to use their resources more efficiently. When the time is pre-set on the cooktop, the Öko timer switches off the cooking zone and uses residual heat in the cookware to finish cooking the dish. The result? The same high quality food for lower energy bills.

CountUp timer
Set a reminder with the minute minder, or at a glance, with the CountUp timer, keeping you in control of your cooking.

The model shown is only available in Europe.

FreeZone™

Features a large auto-sensing FreeZone™ cooking area, letting you place pots and pans anywhere you want, whatever their size or shape.

Cook anywhere with FreeZone™
Enjoy complete flexibility with our extra large auto-sensing FreeZone™ cooking area, letting you place up to three pans anywhere that you want – whatever their shape or size. With two additional OptiZones™ beside it, you can cook with up to 5 pots at any time.

ExSight™ full touch colour display
Bringing intuitive interaction to the way you cook, the large full touch colour display shows each pot position and power level, while the full text display lets you easily navigate menus to access additional functions, cooktop settings and help menus.

Go from boil to simmer by simply moving your pan
Our advanced ProCook function lets you create a FreeZone area with predefined temperatures settings: hot at the front and warm at the back. Simply slide your pan around to adjust the cooking temperature. It is perfect for frying, simmering or cooking sauces.

SplitZone™ function for added flexibility
The programmable FreeZone™ automatically detects your pans and with one touch, can split a single zone into two individual cooking zones which can be programmed independently. Perfect for use with the AEG Plancha Grill.

FreeZone™ induction

HKH81700XB

80cm FreeZone™ induction cooktop
with ExSight™ control

- Large auto-sensing FreeZone™ cooking area
- 2 OptiZone™ cooking zones
- Cook with up to 5 pots at any time
- TFT full touch display
- ProCook function
- SplitZone™ function
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

Product dimensions (WxD)
766 x 516 (mm)

Cut-out dimensions (WxD)
750 x 490 (mm)

OptiZone™ induction

The pure black surface and bevelled edges of the induction cooktops align perfectly with every kitchen style.

Pure black surface
When the cooktop is switched off, the ceramic glass surface is completely black. The surface illuminates to reveal red LED backlit controls and the OptiZone™ cooking surfaces.

OptiZone™ induction
Our OptiZone™ induction cooktops are developed with cooking zones which detect pan presence and location and are not restricted to traditional circular zones. This allows for multiple pots of various sizes to be placed within a cooking zone, provided they come into contact with the induction crosshairs.

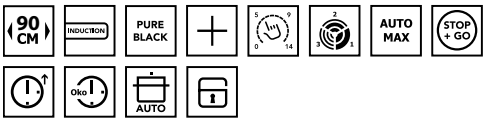
DirekTouch™
Our DirekTouch™ control provides instant, precise control at the touch of a finger.

Induction cooktops

HK973500FB

90cm Pure 3 inline OptiZone™ induction cooktop with DirekTouch™ control

Cooktop when on



- Pure black surface when off
- 3 OptiZone™ cooking zones
- OptiHeat™control
- AutoMax™ function
- Stop + Go function
- Öko timer function
- CountUp timer
- Control lock

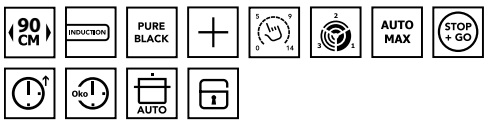
Product dimensions (WxD)
910 x 410 (mm)

Cut-out dimensions (WxD)
880 x 380 (mm)

Induction cooktops

HK874400FB

Cooktop when on



80cm Pure 4 OptiZone™ induction cooktop with DirekTouch™ control

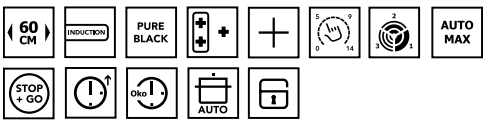
- Pure black surface when off
- 4 OptiZone™ cooking zones
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

Product dimensions (WxD)
780x 520 (mm)

Cut-out dimensions (WxD)
750 x 490 (mm)

HK673520FB

Cooktop when on



60cm Pure 3 OptiZone™ induction cooktop with bridging technology and DirekTouch™ control

- Pure black surface when off
- Bridge function
- 3 OptiZone™ cooking zones
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

Product dimensions (WxD)
590 x 520 (mm)

Cut-out dimensions (WxD)
560 x 490 (mm)

Induction cooktops

HK854220XB

80cm 4 zone induction cooktop with DirekTouch™ control

- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock
- Power boost for rapid heat up

Product dimensions (WxD)
766 x 516 (mm)

Cut-out dimensions (WxD)
750 x 490 (mm)

HK654200XB

60cm 4 zone induction cooktop with DirekTouch™ control

- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock
- Power boost for rapid heat up

Product dimensions (WxD)
576 x 516 (mm)

Cut-out dimensions (WxD)
560 x 490 (mm)

CrystalLine

The CrystalLine range lets you build a professional-standard cooking area precisely to your needs, with options including induction wok, and even TeppanYaki.

Stylish glass bar
Our stylish glass bar magnifies the display for precise cooktop control, offering the ultimate in design.

OptiHeat™ control
By monitoring each heat zone as it cools, the OptiHeat™ control helps you make the most efficient use of residual heat. The OptiHeat™ control advises 3 levels of residual heat - whether the heat zone is still hot enough to cook with, hot enough to keep food warm, or simply hot to touch.

AutoMax™
The AutoMax™ function once selected, will bring the zone up to the highest power level then reduces to the pre-selected power level for the remainder of the cooking time.

CrystalLine

HC652600EB

58cm CrystalLine TeppanYaki
Grill with DirekTouch™ control

- Reverse induction technology
- Temperature from 70°C to 240°C
- 2 separate cooking zones
- Clean function
- OptiHeat™ control
- AutoMax™ function
- CountUp timer
- Öko timer function
- Control lock

Product dimensions (WxD)
580 x 520 (mm)

Cut-out dimensions (WxD)
560 x 490 (mm)

HC452400EB

36cm 2 zone CrystalLine induction cooktop with DirekTouch™ control

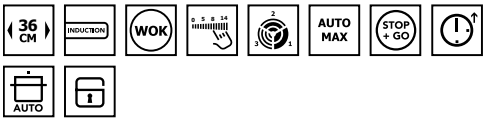
- Bridge function
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock
- Power boost for rapid heat up

Product dimensions (WxD)
360 x 520 (mm)

Cut-out dimensions (WxD)
340 x 490 (mm)

HC451500EB

product design award 2011



36cm CrystalLine induction wok with DirekTouch™ control

- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

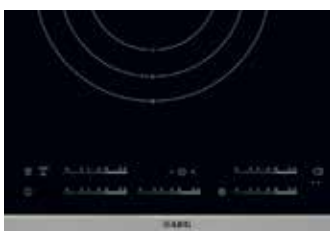
Included accessories
- Induction wok

Product dimensions (WxD)
360 x 520 (mm)

Cut-out dimensions (WxD)
340 x 490 (mm)

Ceramic

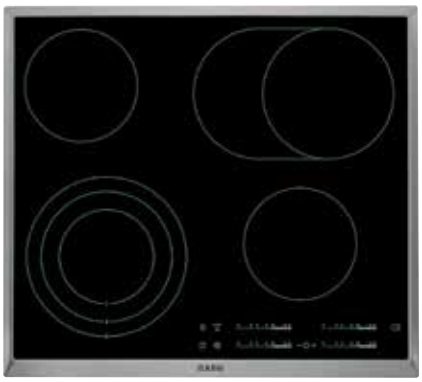
Our ceramic cooktop provides a variety of different sized cooking zones as well as extended cooking zones that allow a cooking area to precisely suit your needs.

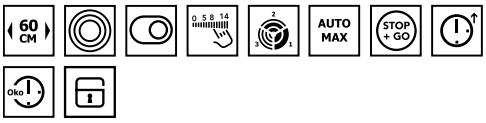


Ceramic cooktop

HK654070XB

60cm ceramic cooktop
with DirekTouch™ control





- 4 zones including
  2 extended zones
- OptiHeat™ control
- AutoMax™ function
- Stop + Go function
- CountUp timer
- Öko timer function
- Control lock

Product dimensions (WxD)
576 x 516 (mm)

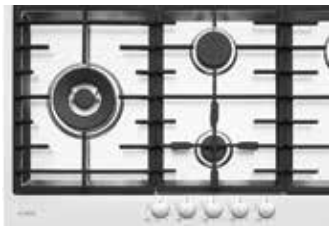
Cut-out dimensions (WxD)
560 x 490 (mm)

Gas

Our gas cooktops are designed to be the focal point of your kitchen, providing instant and intense heat for precise control.

Triple ring wok burner
Powerful dual valve triple ring wok burner, providing exceptional levels of control – from as low as 1MJ for simmering, or up to 18MJ of intense heat, perfect for searing, or stir fry cooking. (Selected models only)

Multi-ring burners
Our gas cooktops have multi-ring high output burners located on the left of the cooktop to produce high heat for wok cooking, intense frying or fast heating.



Flame failure safety device
If the flame of your gas burner is accidentally extinguished, the flame failure device will switch off the gas supply to ensure the utmost safety.

Gas cooktops

HG90FXA

90cm stainless steel gas cooktop

- 5 burners including wok burner
- Powerful 18MJ dual valve triple ring wok burner
- High quality stainless steel
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Laser etched graphics

Included accessories
- Wok support trivet
- Mini trivet

Product dimensions (WxD)
890 x 510 (mm)

Cut-out dimensions (WxD)
860 x 480 (mm)

HG75FXA

75cm stainless steel
gas cooktop

- 5 burners including wok burner
- Powerful 18MJ dual valve triple ring wok burner
- High quality stainless steel
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Laser etched graphics

Included accessories
- Wok support trivet
- Mini trivet

Product dimensions (WxD)
750 x 510 (mm)

Cut-out dimensions (WxD)
720 x 480 (mm)

HG60FXA

60cm stainless steel
gas cooktop

- 4 burners including wok burner
- 10.3MJ double ring wok burner
- High quality stainless steel
- Cast iron pan support
- Automatic integrated ignition
- Flame failure safety device
- Laser etched graphics

Included accessories
- Mini trivet

Product dimensions (WxD)
590 x 510 (mm)

Cut-out dimensions (WxD)
560 x 480 (mm)

AEG
AEG

Rangehoods

A rangehood has a job to do, but there is no reason why it should not look visually stunning at the same time. Our rangehoods are stainless steel in precise, sculptural composition, to align perfectly with the rest of your designed kitchen.

ActiveHeat™ sensor
The ActiveHeat™ sensor provides progressive power adjustment.

LED lighting
Dimmer-controlled LED lighting means you can adjust the effect at the touch of a finger.

DirekTouch™
Our DirekTouch™ control provides instant, precise control at the touch of a finger.

Recirculation mode
Where ducted extraction mode isn't practical, our hoods can draw in cooking vapours, filter the air and then recirculate the cleaned air. The long-life charcoal filter can be washed in the dishwasher and dried in the oven.

Canopy rangehoods

X99384MV01

90cm designer wall canopy rangehood with DirekTouch™ control

860 M³/HR

- High quality stainless steel
- LED lighting
- ActiveHeat™ sensor
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 860m³/hr extraction

Product dimensions (HxWxD)
664 x 898 x 358 (mm)

X99384MD01

90cm wall canopy rangehood
with DirekTouch™ control

860 M³/HR

- High quality stainless steel
- LED lighting
- ActiveHeat™ sensor
- Indicator for cleaning filters
- Dishwasher safe filters
- Recirculating option
- 860m³/hr extraction

Product dimensions (HxWxD)
785-1050 x 898 x 470 (mm)

Integrated rangehoods

DL8590-M

720 M³/HR | OPTIONAL

77cm integrated rangehood
with remote control

- Suitable for 70-90cm cooktops
- Dishwasher safe filters
- Indicator for cleaning filters
- Halogen lighting
- Recirculating option
- 720m³/hr extraction

Product dimensions (HxWxD)
350 x 770 x 300 (mm)

Cut-out dimensions (HxWxD)
270 x 720 (mm)

DL8560-M

720 M³/HR | OPTIONAL

55cm integrated rangehood
with remote control

- Suitable for 60–70cm cooktops
- Dishwasher safe filters
- Indicator for cleaning filters
- Halogen lighting
- Recirculating option
- 720m³/hr extraction

Product dimensions (HxWxD)
350 x 540 x 300 (mm)

Cut-out dimensions (HxWxD)
270 x 490 (mm)

Telescopic rangehoods

7509D-M/A

500 M³/HR

90cm telescopic rangehood
with slide switch control

- Suitable for 60–90cm cooktops
- Dishwasher safe filters
- Large fluorescent light
- Recirculating option
- 500m³/hr extraction
- 3 Phase MaxiFlow twin motors

Product dimensions (HxWxD)
420 x 898 x 280 (mm)

DF6260ML/A

610 M³/HR

60cm telescopic rangehood
with slide switch control

- Suitable for 60–70cm cooktops
- Dishwasher safe filters
- 2 x Fluorescent lights
- Recirculating option
- 610m³/hr extraction
- 3 Phase MaxiFlow twin motors

Product dimensions (HxWxD)
387 x 598 x 295 (mm)

COOLING

Flavour relies on freshness. And freshness depends on how ingredients are stored. The right humidity, temperature and levels of light are critical, which is why we have developed the new AEG fridge freezer with state-of-the-art TwinTech technology.

With two dedicated cooling systems, the intelligent TwinTech technology provides the ideal humidity in each compartment. It prevents food from drying out in the fridge, while delivering a no frost storage solution in the freezer.
It also ensures that the water content and nutritional value of your food is preserved, which means your food stays fresher and remains tastier for much longer.

Refrigeration

The AEG built-in refrigerator is designed to fit seamlessly into your kitchen whilst providing perfectly fresh food thanks to controlled storage conditions.

SoftClose hinges
The Hettich door hinges ensure a soft and precise door-closing performance.

DynamicAir technology
Prevent warms zones by keeping the interior temperature totally even throughout the whole refrigerator on all levels.

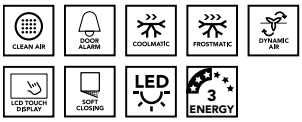
LCD touch controls
Take complete control of the storage conditions of your refrigerator at the touch of a finger.

No frost technology
No need to defrost ever. The refrigerator is equipped with a fan that delivers constant temperature, resulting in automatic defrosting.

Integrated bottom mount

SCN81800C0

276L integrated fridge - freezer with
SoftClose doors & DynamicAir technology



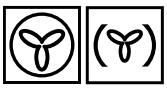
- TwinTech technology
- SoftClose hinges
- DynamicAir technology
- LCD touch controls
- No frost technology
- Coolmatic functions
- Frostmatic functions
- LED lighting
- Right and reversible hinges
- 4 fridge shelves including
  1 flexi half-shelf

Product dimensions (HxWxD)
1768 x 556 x 549 (mm)

Built-in dimensions (HxWxD)
1780 x 560 x 550 (mm)

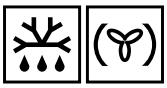
Iconography

Built-in ovens



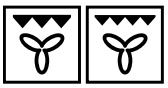
True fan cooking
Gently circulates hot air through the oven cavity, allowing you to cook sweet and savoury at the same time with no transfer of flavour and taste.

ThermiC°air™ cooking
This technology ensures precise heat circulation and exact temperature control.

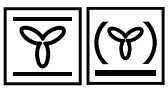


Defrost
Defrost your frozen food gently in half the usual time.

Conventional
Top and bottom elements heat the oven providing traditional cooking on one shelf position.



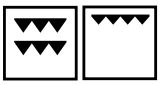
Turbo grilling
Heat from the top elements are circulated by the fan, sealing and crisping the food.



Pizza setting
Designed to ensure pastry bases, quiches and pizzas are cooked to your taste.

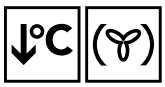
Bottom heat/preserving
Oven is heated by the bottom element only. This function is also ideal for plate warming.

Top heat
Oven is heated by top element only. Ideal for foods that just require gentle browning.

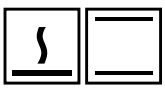


Grilling
Fully controllable powerful grill, ideal for family sized portions of food.

Economy grilling
Fully controllable economy grill, suitable for smaller quantities.



Slow cook
Food is initially sealed and then cooked at low temperature to tenderise the ingredients.

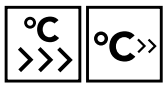


Keep warm
This option maintains a temperature of 80°C, ideal for keeping food warm until ready to serve.

Frozen foods
Cook straight from frozen. The all round intense heat ensures your frozen food is correctly defrosted and cooked at the same time.

Eco roasting
Simply select the cooking time depending on food weight and the oven automatically switches off once complete.

Core temperature sensor
Ensures precise cooking result.



Fast heat up
No waiting for your oven to reach full heat, eliminating the need for preheating, great for those quick convenience meals.

Moist fan baking
Moisture is retained within the oven thus achieving light fluffy results whilst using the oven in a more economical way.

Gross capacity
Total gross volume of the oven in litres.

Width
Denotes the nominal width (cm) of the product.

European A class energy rating
Our ovens have the European A class energy rating.

Full steam
Uses pure 100% steam. Steam's gentle heat evenly penetrates food making for tasty, healthy dishes.

Half steam + heat
Quarter steam + heat
Cooks using a combination of 50% steam and 50% hot air. Perfect for cooking soufflés and casseroles. Also recommended for reheating dishes.

PyroLuxe
The self cleaning function heats the oven to 500°C. At this temperature, all food residue is turned to ash. Simply wipe out the ash with a damp cloth.

Fast grilling/au gratin
Grills/toasts flat food in large quantities.

Dough proving/ drying/plate warming
For vegetables, fish, potatoes, rice, pasta or special side-dishes.

Bread baking
To bake bread with a steam shot in the beginning for a crusty surface.

SousVide cooking mode
Uses the steam for meat, fish, seafood, vegetables and fruits. Set the temperature 50°C - 95°C.

Built-in ovens

Humidity low
The function is suitable for meat, poultry, oven dishes and casseroles.

Humidity medium
The function is suitable for cooking stewed and braised meat as well as bread and sweet yeast dough.

Humidity high
The function is suitable for cooking delicate dishes like custards, flans, terrines and fish.

Fingerprint resistant

Slow cooking
Slow roasting to prepare very tender and succulent roasts.

Au gratin
Brown finish for dishes like lasagna or potato gratin. Also for gratinating and browning.

Steam regenerating
Steam re-heating for previously cooked food directly on a plate.

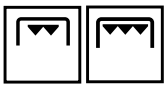
Plate warming
To preheat your plate for serving

Dough proving
For controlled rising of yeast dough before baking.

Yogurt function
This function can be used for preparing yogurt. The lamp is switched off during this function to keep the temperature low.

Preserving
To preserve vegetables e.g. mixed pickles in glasses and liquid.

Bottom heat
To bake cakes with crispy bottom and to preserve food.



Grilling
To grill flat food and to toast bread.

Fast Grilling
To grill flat food in large quantities and to toast bread.

Compact range

Width
Denotes the nominal width (cm) of the product.

Total height
Identifies the nominal height (cm) of the product.

Combination microwave
Combination microwave and fan cooking function.

Full steam
Uses pure 100% steam. Steam's gentle heat evenly penetrates food making for tasty, healthy dishes.

Power wattage
Power wattage of microwave.

Combined grill and microwave
Microwave with additional grill function.

Steam regenerating
To reheat already cooked food directly on a plate.

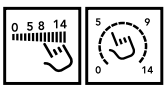
Eco roasting
The eco function lets you optimise the energy consumption during cooking. It is necessary to set the cooking time first.

Iconography

Cooktops

Width
Identifies the nominal width (cm) of the cooktops.

Induction
Uses Induction cooking technology.



DirekTouch™
Glass touch and slide controls ensure quick, direct access to your fingertips.

Öko timer
Saves energy by setting the timer to use residual heat to finish cooking.

OptiHeat™
3 levels of residual heat on each cooking zone.

CountUp timer
To enable you to closely monitor the progress of each dish, the CountUp timer starts at zero and keeps counting until you stop or reset it.

Bridge function
Two individual zones can be bridged and function as one.

Ignition
Integrated ignition available for easy operation.

TeppanYaki
Our flat reverse induction cooktop allows cooking directly on the surface.

Burners
The number of burners available.

Wok burner
A wok burner is featured in this cooktop.

Dual zone
Highlight cooking zone option.

Triple zone
Hilight cooking zone option.

OptiZone™
Cooking zones detect pan presence and location and are not restricted to traditional circular zones.

Pure black
When the hob is switched off, the ceramic glass surface is completely black.

Auto Max
Brings the cooktop to the boil, then automatically reduces the pre-selected power level.

Stop + Go
Switch all active zones to 'keep warm' if cooking is interrupted. When ready press the Stop + Go button to return to previous setting.

Auto pan recognition
Induction heating technology is not only rapid and precise, it's also extra safe.

Function control lock/ safety lock
Controls can be locked for safety to prevent unwanted use of the cooktop, or locked while in use to prevent changes to the cooking selection.

Power booster
For intense rapid heat up.

Laser etched graphics
Laser etched graphics on the cooktop surface ensures long life and easy readability of the graphics.

Dual valve burner
This powerful triple ring wok burner provides as low as 1MJ of power, or up to 18MJ of intense heat.

ProCook
This function allows you to adjust the temperature by moving the cookware to a different position on the flexible induction cooking zone.

ExSight™
TFT touchscreen display.

Rangehoods

Slide control
Our slide control provides easy access to set the function as desired.

DirekTouch™
Glass touch and slide controls ensure quick, direct access to your fingertips.

ActiveHeat™
The Sensor activates the rangehood as soon as cooking or temperature change is detected on the cooktop below.

Extraction rate
The airflow extraction measured in cubic metres per hour.

Dishwasher safe
The grease filters on the hood can be cleaned safely in the dishwasher.

Recirculation
Our recirculation option is available when ducting does not suit.

Refrigeration

Door alarm
The refrigerator will sound an alarm if the door has been left open.

Coolmatic function
Lowers the fridge temperature for a short period after it has been re-stocked to quickly reach the optimum storage temperature for your fresh food.

Frostmatic function
Activates the maximum freezing power to speed up the fresh food freezing process and lock in freshness and quality.

DynamicAir technology
Keeps the interior temperature totally even throughout the whole refrigerator on all levels.

LCD touch display
Take full control of the storage conditions of your food with controls that are so sensitive they can be precisely adjusted with just the lightest touch of a finger.

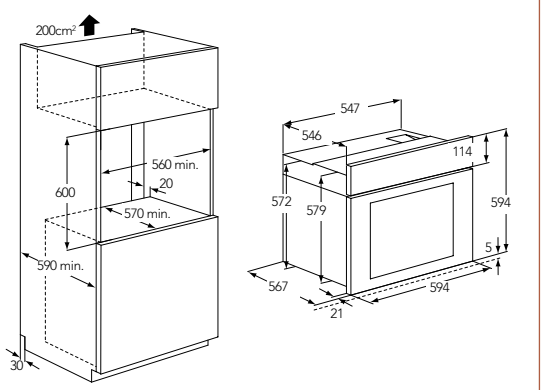
SoftClose hinges
The Hettich door hinges ensure a soft and precise door-closing performance while ensuring that the door will not remain open unnoticed.

LED lighting
Cool and fresh LED lighting.

Dimensions

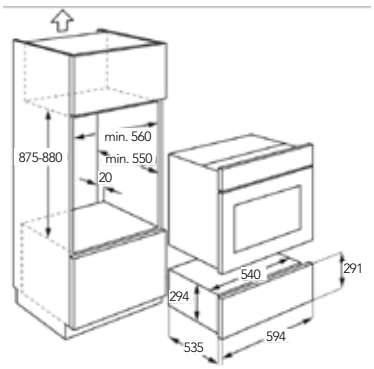
Ovens – 60cm Single

BS836680AM, BS836480AM, BS9314001M, BP5014301M, BY9314001M, BP9314001M, BP5013001M, BP300300AM, BE5013001M, BE4003001M



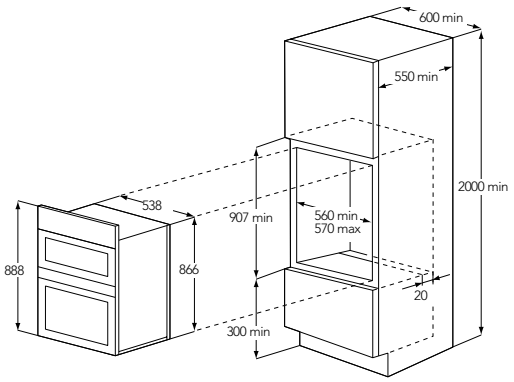
SousVide drawer

VS92903M



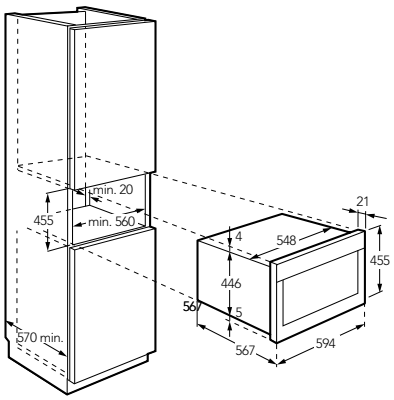
Ovens – 60cm Double

DC7013101M



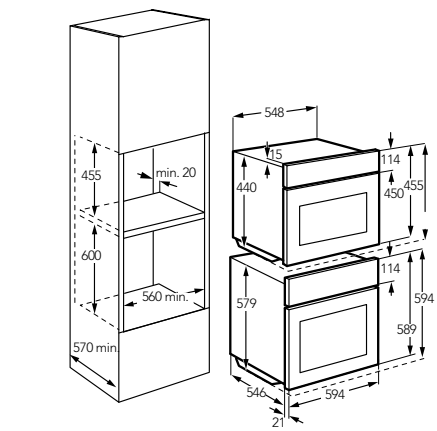
Compact range – Ovens

KS8454801M, KS8404001M, KP8404001M, KM8403101M,



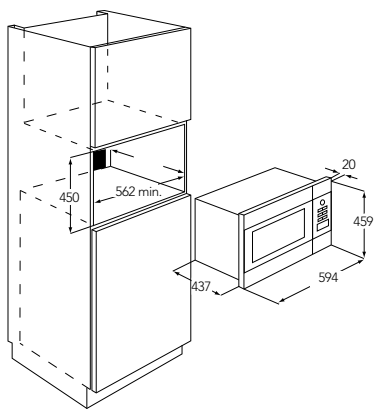
Compact range – Ovens

KS8454801M, KS8404001M, KP8404001M, KM8403101M (installed above 60cm oven)



Compact range – Microwave

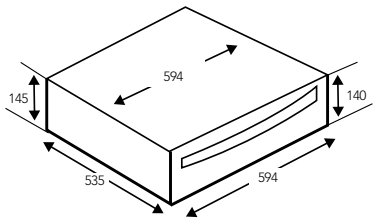
MCD2664E-M



Product and Cut-out Dimensions (to be used as a guide only). All customers MUST refer to the user manual supplied with the product for detailed installation instructions.

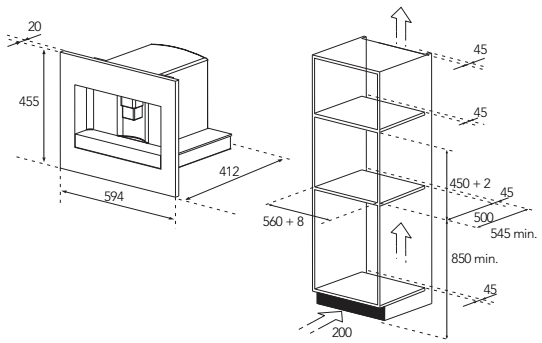
Compact range – Drawers

KD91403M, KD91402M



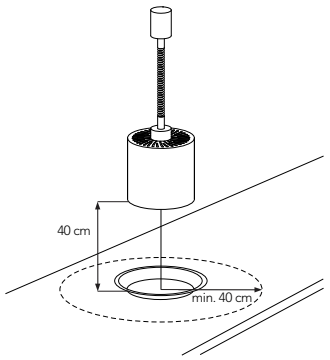
Compact range – Coffee machine

PE4571-M



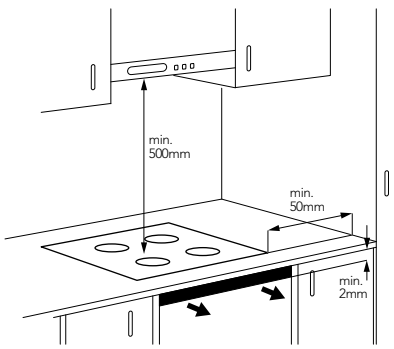
Compact range – Heat lamp

WS1M



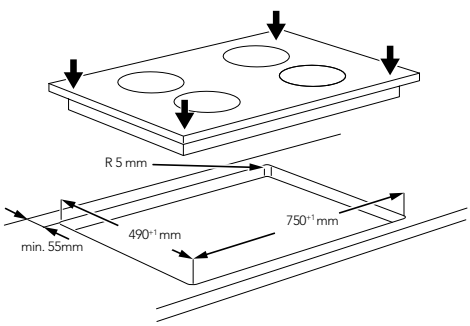
Cooktops – Induction

Venting and height requirements for all models



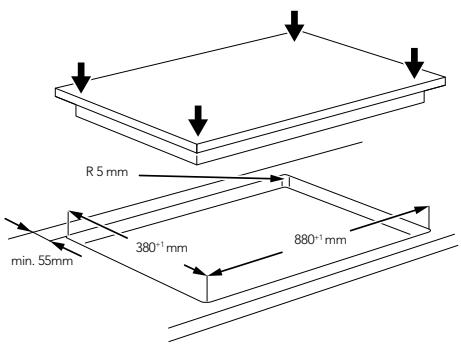
Cooktops – Induction

HKH81700XB, HK874400FB, HK854220XB



Cooktops – Induction

HK973500FB

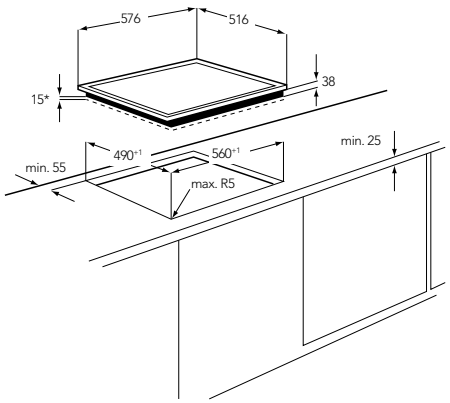


Product and Cut-out Dimensions (to be used as a guide only). All customers MUST refer to the user manual supplied with the product for detailed installation instructions.

Dimensions

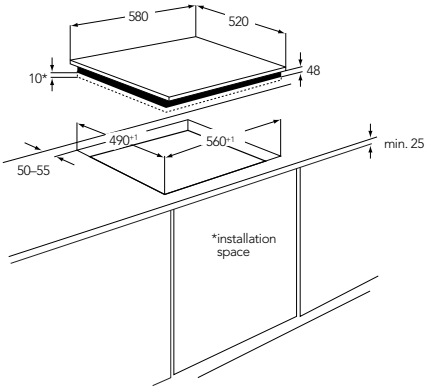
Cooktops – Induction and ceramic

HK673520FB, HK654200XB, HK654070XB



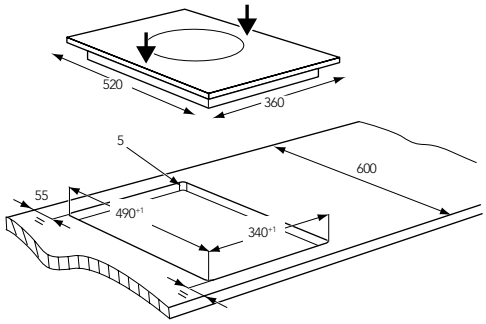
Cooktops – CrystalLine induction

HC652600EB



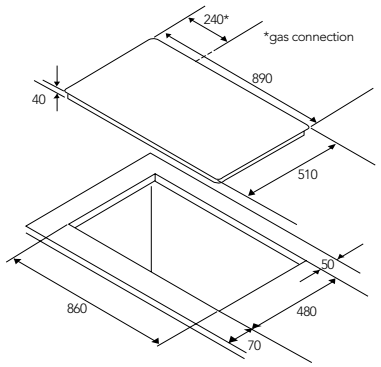
Cooktops – CrystalLine induction

HC452400EB, HC451500EB



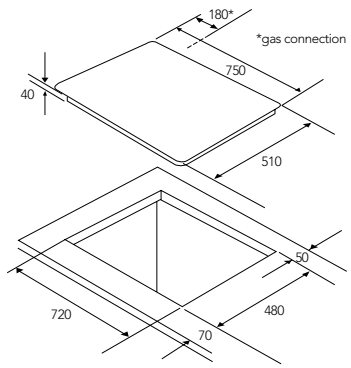
Cooktops – Gas

HG90FXA



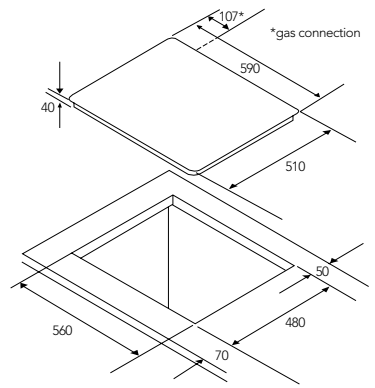
Cooktops – Gas

HG75FXA



Cooktops – Gas

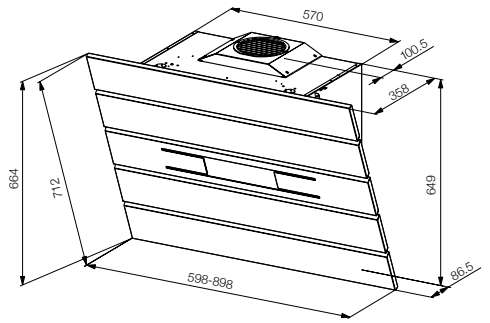
HG60FXA



Product and Cut-out Dimensions (to be used as a guide only). All customers MUST refer to the user manual supplied with the product for detailed installation instructions.

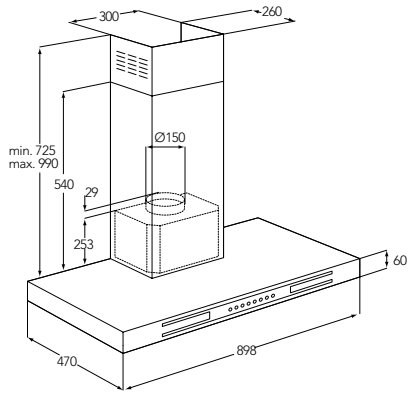
Rangehoods – Canopy

X99384MV01



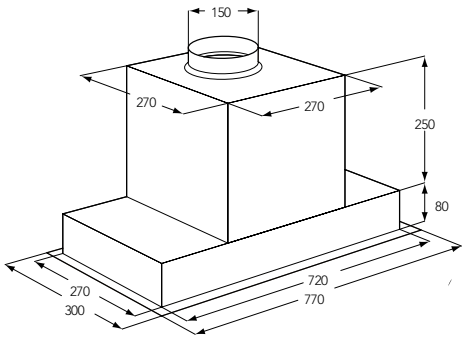
Rangehoods – Canopy

X99384MD01



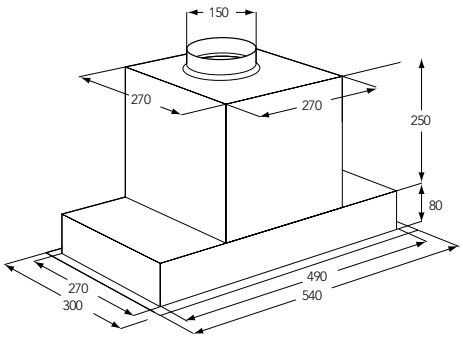
Rangehoods – Integrated

DL8590-M



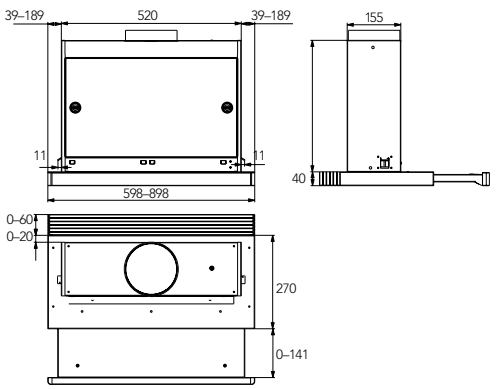
Rangehoods – Integrated

DL8560-M



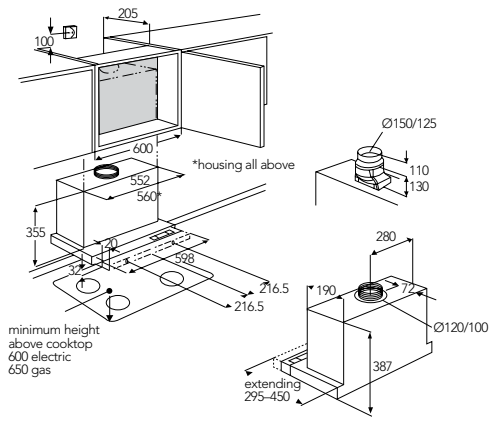
Rangehoods – Telescopic

7509D-M/A



Rangehoods – Telescopic

DF6260ML/A

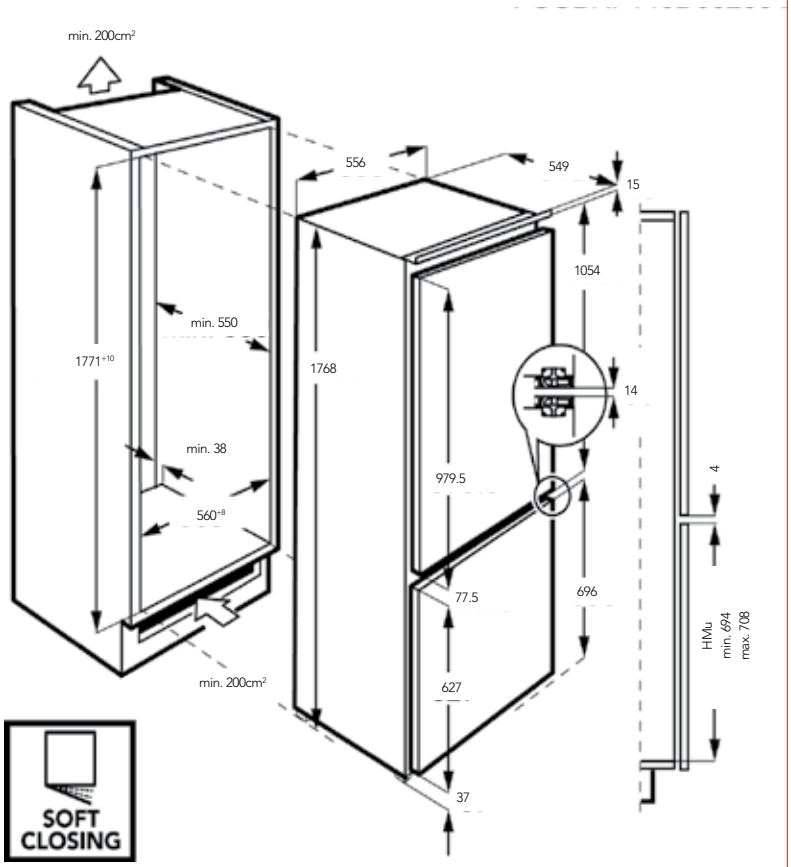


Product and Cut-out Dimensions (to be used as a guide only). All customers MUST refer to the user manual supplied with the product for detailed installation instructions.

Dimensions

Refrigeration

SCN81800C0



Specifications

Built-in ovens

Product code	BS836680AM	BS836480AM	BS9314001M	BP5014301M	BY9314001M	BP9314001M
Product name	60cm ProCombiPlus™ steam oven	60cm ProCombiPlus™ steam oven	60cm ProCombi™ steam oven	60cm ThermiC°Steam™ PyroLuxe™ Oven	60cm SMART PyroLuxe™ oven	60cm PyroLuxe™ oven
Features						
Control type	ExSight™	ProSight™	NaviSight™	OptiSight™	NaviSight™	NaviSight™
Oven capacity (gross)	77	77	74	81	74	74
Oven capacity (usable)	73	73	68	74	68	68
Number of functions	25 + auto	25 + auto	24 + auto	10	20 + auto	19 + auto
Fully programmable timer	Yes	Yes	Yes	Yes	Yes	Yes
Core temperature sensor	Yes	Yes	Yes	Yes	Yes	Yes
SoftMotion™ soft close door	Yes	Yes	Yes		Yes	Yes
MaxiKlasse™ oven	Yes	Yes	Yes	Yes	Yes	Yes
MaxiView™ enlarged window	Yes	Yes	Yes	Yes	Yes	Yes
ThermiC°air™	Yes	Yes	Yes	Yes	Yes	Yes
Active CleanAir control system	Yes	Yes			Yes	Yes
FloodLight™ system	Yes	Yes	Yes	Yes	Yes	Yes
Cleaning	Steam	Steam	Steam	Pyrolytic	Pyrolytic	Pyrolytic
SMART cooking functions					Yes	
True fan cooking program	Yes	Yes	Yes	Yes	Yes	Yes
Humidity sensor	Yes	Yes				
SousVide functions	Yes	Yes				
VarioGuide	Yes	Yes				
Removable water drawer	Yes	Yes				
Layers of glass in oven door	4	4	4	4	4	4
Product dimensions						
Height (mm)	594	594	594	594	594	594
Width (mm)	594	594	594	594	594	594
Depth (mm)	567	567	567	567	567	567
Cut-out dimensions (flush fit)						
Height (mm)	600	600	600	600	600	600
Width (mm)	600	600	600	600	600	600
Depth (mm)	580	580	580	580	580	580
Performance						
Connected load (kW)	3.5	3.5	3.5	3.38	3.7	3.5
Maximum current rating (A)	16	16	16	16	16	16
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired
Energy efficiency class	A	A	A	A	A	A
Lights	2	2	2	1	2	2
Included accessories						
OptiFlex™ telescopic runners	Yes	Yes	Yes	Yes	Yes	Yes
Number of shelves	2	2	2	2	2	2
Perforated steamer pan	1	1	1			
Dripping pan	1	1	1	1	1	1
Wire shelf trivet	1	1		1	1	1
Cake tray	1	1	1	1	1	1
Patissoire	1	1	1			
Steam set	1	1	1			
Steam generator cover			1			
Sponge			1			
Chromed wire racks						
Baking tray						
Grill rack						

Specifications

Built-in ovens

Product code	BP5013001M	BP300300AM	BE5013001M	BE4003001M	DC7013101M
Product name	60cm PyroLuxe™ oven	60cm Pyroluxe™ Oven	60cm Multifunction oven	60cm Multifunction oven	60cm Double Multifunction oven
Features					
Control type	OptiSight™	UniSight™	OptiSight™	OptiSight™	ProSight™
Oven capacity (gross)	74	78	74	74	
Oven capacity (usable)	68	74	68	68	68
Number of functions	10	9	9	8	
Fully programmable timer	Yes	Yes	Yes	Yes	Yes
Core temperature sensor					
SoftMotion™ soft close door					
MaxiKlasse™ oven	Yes	Yes	Yes	Yes	
MaxiView™ enlarged window	Yes	Yes	Yes	Yes	Yes
ThermiC°air™	Yes	Yes	Yes	Yes	
Active CleanAir control system	Yes				
FloodLight™ system	Yes	Yes	Yes	Yes	
Cleaning	Pyrolytic	Pyrolytic			Catalytic
SMART cooking functions					
True fan cooking program	Yes	Yes	Yes	Yes	Yes
Layers of glass in oven door	4	4	4	3	3
Top oven (for DC7013101M only)					
Oven capacity (nett)					43
Number of functions					8
Bottom oven (for DC7013101M only)					
Oven capacity (nett)					68
Number of functions					10
Product dimensions					
Height (mm)	594	594	594	594	888
Width (mm)	594	594	594	594	594
Depth (mm)	567	567	567	567	548
Cut-out dimensions (flush fit)					
Height (mm)	600	600	600	600	894
Width (mm)	600	600	600	600	600
Depth (mm)	580	580	580	580	570
Performance					
Connected load (kW)	3.5	3.5	3.5	3.5	5.8
Maximum current rating (A)	16	16	15	15	30
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired
Energy efficiency class	A	A	A	A	A
Lights	1	1	1	1	2
Included accessories					
OptiFlex™ telescopic runners	Yes		Yes		Yes
Number of shelves	2	2	2	2	3
Perforated steamer pan					
Dripping pan	1	1	1	1	
Wire shelf trivet		1	1	1	
Cake tray	1	1	1	1	
Patissoire					
Steam set					
Steam generator cover					
Sponge					
Chromed wire racks					3
Baking tray					1
Grill rack					1

Specifications

Compact ovens

Product code	KS8454801M	KS8404001M	KP8404001M
Product name	45cm Compact ProCombiPlus™ steam oven	45cm Compact ProCombi™ steam oven	45cm Compact Pyroluxe™ Oven
Features			
Control type	ProSight™	ProSight™	ProSight™
Oven capacity (gross)	49	49	49
Oven capacity (usable)	43	43	44
Number of functions	25 + auto	24 + auto	20 + auto
Fully programmable timer	Yes	Yes	Yes
Core temperature sensor	Yes	Yes	Yes
True fan cooking program	Yes	Yes	Yes
Oven door glazing	4	4	4
Cooling fan	Yes	Yes	Yes
Cleaning	Steam	Steam	Pyrolytic
100% steam program	Yes	Yes	
Turbo grilling program	Yes	Yes	Yes
FloodLight™ system	Yes	Yes	Yes
Humidity sensor	Yes		
SousVide functions	Yes		
VarioGuide	Yes		
Removable water drawer	Yes		
Product dimensions			
Height (mm)	455	455	455
Width (mm)	594	594	594
Depth (mm)	567	567	567
Cut-out dimensions (flush fit)			
Height (mm)	460	460	460
Width (mm)	600	600	600
Depth (mm)	580	580	580
Performance			
Connected load (kW)	3	3.4	3
Maximum current rating (A)	15	16	15
Type of connection	Supply cord	Hardwired	Supply cord
Energy efficiency class	A	A	A
Lights	2	2	2
Included accessories			
Number of shelves	1	1	1
Dripping pan	1	1	1
Baking tray	1		1
Perforated steamer pan	1	1	
Sponge		1	

Microwaves

Product code	KM8403101M	MCD2664E-M
Product name	45cm Combination microwave	46cm Duo microwave with grill
Features		
Microwave oven and grill		Yes
Microwave oven with convection and grill	Yes	
Number of microwave functions	8	6
Number of programmed functions	19	9
Automatic weight defrost program	Yes	Yes
Automatic weight cook program	Yes	Yes
Quick start function	Yes	Yes
Function control lock	Yes	Yes
Active display control		Yes
One touch cook program	Yes	Yes
ProSight™ digital touch controls	Yes	
Electronic rotary controls		Yes
Timer	Programmable	90 minute
Isofront™ quadruple glaze door	Yes	
Product dimensions		
Height (mm)	455	459
Width (mm)	594	594
Depth (mm)	567	437
Cut-out dimensions (flush-fit)		
Height (mm)	460	460
Width (mm)	600	600
Depth (mm)	580	580
Turntable diameter (mm)		325
Performance		
Connection load (kW)	3	2.4
Type of connection	Supply cord	15 amp plug
Microwave power (W)	1000	900
Variable power levels	10	6
Grill power (W)	1900	1000
Lights	1	1
Included accessories	Yes	Yes

Specifications

SousVide Vacuum Sealer Drawer

Product code	VS92903M
Product name	PrecisionVac™ SousVide vacuum sealer drawer
Features	
Controls	LED touch controls
Handle	Yes
Number of functions	3
Functions	vacuum, sealing, air return
Preservation (with adjustable vacuum control)	Yes
Program options	conditioning program,
Product dimensions	
Total Height (mm)	294
Total Width (mm)	594
Total Depth (mm)	535
Cut-out dimensions (flush fit)	
Flush fit Height (mm)	295
Flush fit Width (mm)	600
Flush fit Depth (mm)	570
Performance	
Connected load (kW)	1.1
Maximum current rating (A)	10
Type of connection	Plug and cord
Included accessories	
20 x 30cm bags (pack of 25)	Yes
20 x 35cm bags (pack of 25)	Yes
Volume reducer	Yes
Oil set	Yes

Requirements
Before first use
Ensure product is oiled using supplied oil kit and conditioning program is performed.
Temperature of food:
Ensure liquids are cold before sealing in the vacuum pouch as hot liquids may boil over in the chamber at low pressure.

Heat lamp

Product code	WS1M
Product name	Heat lamp
Features	
Lamp type	Infrared
Lamp power (W)	250
Heating temperature (°C)	65
Control finish	Switch
Cord colour	black plastic
Height adjustable	black
Product Dimensions	
Height	250
Cylinder diameter (mm)	260
Installation	
Ideal for high ceilings	Yes
Cilinder height (mm)	250
Cilinder diameter (mm)	260
Minimum installation height (mm)	980
Maximum installation height (mm)	1980
Minimum distance from benchtop (mm)	400
Performance	
Connection load (W)	1.1
Maximum current rating (A)	10
Type of connection	Plug and cord

Drawers

Product code	KD91403M	KD91402M
Product name	14cm Warming drawer	14cm Accessory drawer
Features		
Handle	Yes	
Push to open/no handle		Yes
Place settings	6	6
Defrosting (30°C Max)	Yes	
Cups & glass warming (40°C)	Yes	
Dough proving (40°C – 50°C)	Yes	
Plate warming (60°C)	Yes	
Food warming (60°C – 80°C)	Yes	
Low temperature cooking (80°C)	Yes	
Heating element	Yes	
Fan air circulation	Yes	
Rotary knob control	Yes	
Variable temperature control	Yes	
On/Off LED	Yes	
Anti-slip mat	Yes	Yes
Temperature range	Yes	
Product dimensions		
Height (mm)	139	139
Width (mm)	594	594
Depth (mm)	535	535
Cut-out dimensions (flush-fit)		
Height (mm)	140	140
Width (mm)	600	600
Depth (mm)	580	580
Performance		
Connection load (W)	430	
Power connection	Cord	
Compatibility		
Suitable to compliment any 45cm compact oven, 60cm oven or 45cm coffee machine listed in this brochure only	Yes	Yes

Coffee machine

Product code	PE4571-M
Product name	45cm Built-in coffee machine
Features	
ProSight™ digital touch controls	Yes
6 cup Thermal Jug	Yes
Removable 1.8L water tank	Yes
5 coffee size selections	Yes
Coffee intensity selection	Yes
Automatic cappuccinatore	Yes
LED Indicator for coffee and water refill	Yes
Grinder capacity	200g
Lights	2 LED
Telescopic runners	Yes
15 Bar pump pressure	Yes
Product dimensions	
Height (mm)	455
Width (mm)	594
Depth (mm)	412
Cut-out dimensions (flush-fit)	
Height (mm)	460
Width (mm)	600
Depth (mm)	550
Performance	
Connection load (W)	1350
Maximum current rating (A)	10
Type of connection	Plug and cord

Specifications

Induction cooktops

Product code	HKH81700XB	HK973500FB	HK874400FB	HK673520FB	HK854220XB	HK654200XB
Product name	80cm FreeZone™ Induction	90cm Pure 3 inline induction	80cm Pure 4 zone induction	60cm Pure 3 zone induction	80cm Induction	60cm Induction
Features						
Number of cooking zones	3	3	4	3	4	4
Control type	DirekTouch™	DirekTouch™	DirekTouch™	DirekTouch™	DirekTouch™	DirekTouch™
Position of controls	Front	Front	Front	Front	Front	Front
Pure black surface		Yes	Yes	Yes		
Bridging function				Yes		
ProCook function	Yes					
SplitZone function	Yes					
FreeZone with 3 pot capacity	Yes					
Stainless steel trim	Yes					
Grey glass surface	Yes					
OptiZone™	Yes	Yes	Yes	Yes		
AutoMax™ automatic heat up	Yes	Yes	Yes	Yes	Yes	Yes
OptiHeat™ control	Yes	Yes	Yes	Yes	Yes	Yes
Stop + Go	Yes	Yes	Yes	Yes	Yes	Yes
Öko timer	Yes	Yes	Yes	Yes	Yes	Yes
CountUp timer	Yes	Yes	Yes	Yes	Yes	Yes
Minute minder	Yes	Yes	Yes	Yes	Yes	Yes
Function control lock	Yes	Yes	Yes	Yes	Yes	Yes
Product dimensions						
Width (mm)	766	910	780	590	766	576
Depth (mm)	516	410	520	520	516	516
Cut-out dimensions (flush fit)						
Width (mm)	750	880	750	560	750	560
Depth (mm)	490	380	490	490	490	490
Performance						
Connection load (kW)	7.4	6.9	7.4	7.4	7.4	7.4
Type of connection	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired	Hardwired
Zone Specification						
Left front zone	FreeZone	Single	Single	Single	Single	Single
Left front (W)	500	2300	2300	2300	1800	2300
Left front boost (W)	3700	3200	3200	3200	2800	3700
Left rear zone			Single	Single	Single	Single
Left rear (W)			2300	2300	1800	1800
Left rear boost (W)			3200	3200	2800	2800
Centre front zone		Single				
Centre front (W)		2300				
Centre front boost (W)		3200				
Centre rear zone						
Centre rear (W)						
Centre rear boost (W)						
Right front zone	Single	Single	Single	Single	Single	Single
Right front (W)	1400	2300	2300	1800	1400	1400
Right front boost (W)	2500	3200	3200	3700	2500	2500
Right rear zone	Single		Single		Single	Single
Right rear (W)	2300		2300		2400	1800
Right rear boost (W)	3700		3200		3700	2800

CrystalLine cooktops

Product code	HC652600EB	HC452400EB	HC451500EB
Product name	58cm CrystalLine Teppanyaki grill	36cm CrystalLine induction	36cm CrystalLine induction wok
Features			
Number of cooking zones	2	2	1
Control type	DirekTouch™	DirekTouch™	DirekTouch™
Position of controls	Front	Front	Front
Pure black surface			
Bridging function		Yes	
OptiZone™		Yes	
AutoMax™ automatic heat up	Yes	Yes	Yes
OptiHeat™ control	Yes	Yes	Yes
Stop + Go		Yes	Yes
Öko timer	Yes	Yes	Yes
CountUp timer	Yes	Yes	Yes
Minute minder	Yes	Yes	Yes
Function control lock	Yes	Yes	Yes
Product dimensions			
Height (mm)	61	61	131
Width (mm)	580	360	360
Depth (mm)	520	520	520
Cut-out dimensions (flush fit)			
Width (mm)	560	340	340
Depth (mm)	490	490	490
Performance			
Connection load (kW)	5.6	3.7	3.2
Type of connection of cooktop	Hardwired	Hardwired	Hardwired
Zone Specification			
Centre front zone	Single	Single	Single
Centre front (W)	2800	2300	2300
Centre front boost (W)		3200	3200
Centre rear zone	Single	Single	
Centre rear (W)	2800	2300	
Centre rear boost (W)		3200	

Specifications

Gas cooktops

Product code	HG90FXA	HG75FXA	HG60FXA
Product name	90cm Gas	75cm Gas	60cm Gas
Main features			
Number of cooking zones	5	5	4
Electronic under knob ignition	Yes	Yes	Yes
Rotary controls	Yes	Yes	Yes
Position of controls	Front	Front	Front
Flame failure safety device	Yes	Yes	Yes
Cast iron pan supports	Yes	Yes	Yes
Product dimensions			
Width (mm)	890	750	590
Depth (mm)	510	510	510
Cut-out dimensions (flush fit)			
Width (mm)	860	720	560
Depth (mm)	480	480	480
Performance			
Maximum current rating (A)	10	10	10
Type of connection of cooktop	Plug and lead	Plug and lead	Plug and lead
Maximum gas rating (NG)	40.5	40.5	26.3
Maximum power rating (kW)	11.2	11.2	7.3
Zone specification			
Left front zone	Dual valve, triple ring wok	Dual valve, triple ring wok	Double ring wok
Left front MJ/h	18	18	10.3
Left rear zone			Semi-rapid
Left rear MJ/h			6.3
Centre front zone	Simmer	Simmer	
Centre front MJ/h	3.4	3.4	
Centre rear zone	Semi-rapid	Semi-rapid	
Centre rear MJ/h	6.3	6.3	
Right front zone	Semi-rapid	Semi-rapid	Simmer
Right front MJ/h	6.3	6.3	3.6
Right rear zone	Semi-rapid	Semi-rapid	Semi-rapid
Right rear MJ/h	6.3	6.3	6.3
Included accessories			
Wok support trivet	Yes	Yes	
Mini trivet	Yes	Yes	Yes

Ceramic cooktop

Product code	HK654070XB
Product name	60cm Ceramic
Features	
Number of cooking zones	4
Control type	DirekTouch™
Position of controls	Front
AutoMax™ automatic heat up	Yes
3 Level residual heat indication	Yes
Stop + Go	Yes
Öko timer	Yes
CountUp timer	Yes
Minute minder	Yes
Function safety lock	Yes
Product dimensions	
Width (mm)	576
Depth (mm)	516
Cut-out dimensions (flush fit)	
Width (mm)	560
Depth (mm)	490
Performance	
Connection load (kW)	7.1
Type of connection of cooktop	Hardwired
Zone Specification	
Left front zone	Triple
Left front (W)	1050
Left front boost (W)	2700
Left rear zone	Single
Left rear (W)	1800
Left rear boost (W)	
Right front zone	Single
Right front (W)	1800
Right front boost (W)	
Right rear zone	Dual
Right rear (W)	1400
Right rear boost (W)	2200

Rangehoods

Product code	X99384MV01	X99384MD01	DL8590-M	DL8560-M	7509D-M/A	DF6260ML/A
Product name	90cm Designer wall canopy	90cm Wall canopy	77cm Integrated	55cm Integrated	90cm Telescopic	60cm Telescopic
Main features						
Control type	DirekTouch™ controls	DirekTouch™ controls	Electronic Push Buttons	Electronic Push Buttons	Slide switch controls	Slide switch controls
MaxiFlow™ technology	Yes	Yes			Yes	Yes
ActiveHeat™ sensor	Yes	Yes				
Lights (W)	2 x 25 LED	2 x 25 LED	Twin halogen	Twin halogen	1 x 18 Fluorescent	2 x 9 Fluorescent
Dimmer-controlled lights	Yes	Yes				
Aluminium micromesh filters	2	3	3	2	4	2
Number of fans	1	1	1	1	2	2
Number of fans speeds	5	5	5	5	3	4
Charcoal filter included	Yes	Yes			Yes	
Auto off	Yes	Yes	Yes	Yes	No	No
Type of motor	Single brushless	Single brushless	Single	Single	Twin motor	Twin motor
Ducted maximum air flow (M^3/Hr)	620	630	720	720	500	420
Ducted Intensive air flow (M^3/Hr)	860	860				610
Noise (maximum setting) ducted dB(A)	68	65	66	66	65	58
Recirculation maximum air flow (M^3/Hr)	370	370	390	390	330	260
Recirculation intensive air flow (M^3/Hr)	480	480				340
Noise (maximum setting) recirculated dB(A)	71	70	66	66	64	67
Product dimensions						
Height (mm)	664	785–1050	350	350	420	387
Width (mm)	898	898	770	540	898	598
Depth (mm)	358	470	300	300	280	295
Minimum installation height from						
Gas cooktop (mm)	400	650	650	650	650	650
Electric/induction cooktop (mm)	400	600	650	650	600	600
Other						
Kit	Optional accessory	Optional accessory	Optional accessory	Optional accessory	Optional accessory	Optional accessory
Top or rear duct hole	Top	Top	Top	Top	Top	Top
Recirculation option	Yes	Yes	Yes	Yes	Yes	Yes

Specifications

Refrigeration

Product code	SCN81800C0
Product name	Bottom mount fridge
Features	
SoftClose hinges	Yes
DynamicAir technology	Yes
LCD touch controls	Yes
Coolmatic	Yes
Frostmatic	Yes
Product dimensions	
Total height (mm)	1780
Cabinet height (mm)	1768
Total width (mm)	560
Cabinet width (mm)	556
Total depth (mm)	550
Cabinet depth (mm)	549
Total gross capacity (L)	276
Food compartment capacity (nett in litres)	198
Energy	
Energy star rating	3
Domestic warranty details (years)	5
Refrigerator type	Bottom mount
Exterior door finish	Cabinetry required (not included)
Exterior cabinet finish	White
Door style	Square
Fridge door opening	Reversible
Cooling system	Static
Refrigerant	R600a
Refrigeration system	
Controls	Electronic (with display)
Controls location	Internal
Controls type	Touch
Control functions	Holiday mode, coolmatic, frostmatic, DynamicAir, minute minder, child lock
Door alarm	Fridge & freezer
Food compartment	
Shelving	
Shelf material	Glass
Standard shelves	3
Slide away shelf	1
Crispers	
Crisper lid / shelf	Glass
Half width crisper	2
Lighting	
LED lighting	Yes
Food compartment door	
Bins	
Full width bins	2
Deep bottle bin	1
Half width bins	1
Dairy compartment	
Full width dairy with lid	1
Freezer compartment	
Ice facility	
Ice cube tray	1
Shelving	
Number of shelves	2
Basket	
Full width plastic basket	3

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